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HOUSEKEEPERS' CHAT FRIDAY, June 9, 1933.

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Subject: "More Ways to Use Strawberries." Information from the Bureau of Home Economics, U.S.D.A.

---ooOoo---

A man I know declares that fresh strawberry pie beats any other strawberry dish ever invented. You can mention strawberry shortcake to him, you can suggest strawberry ice cream or strawberry sundae, you can speak of the finest strawberry preserve, but just the same he'll hold out for strawberry pie. He says the ruby-red strawberry filling appeals to his eye and its flavor appeals to his appetite. "A handsome pie and a delicious one," he says. And then he often adds that fresh strawberry tarts, made in just the same way, are his favorite party food. Perhaps you have noticed these gay little tarts in the windows of fancy food stores or pastry shops and have wondered how to make them. Luscious, ripe, red berries, uncooked, set in crisp pastry shells and covered with a red transparent sauce that gives them a glazed look--they're ornamental enough for any party. Fresh strawberry pies or tarts look difficult to make. But looks are often deceiving. Actually this recipe is even simpler than most pies or pastries. Only one crust is used. The raw berries are set in on the crisp baked shell. Then a sauce made with strawberry juice, sugar and cornstarch is poured over them. Cornstarch correctly cooked with red juice is the secret of this transparent or glazed appearance.

But here's the recipe. Let's discuss making this pie step by step. It is one of the prettiest desserts of strawberry time. By the way, you can use this same recipe for ripe red cherries or even raspberries but it is most successful with strawberries.

Fresh strawberry pie (or tarts) calls for six ingredients:

Pastry
1 quart of strawberries
1/2 cup of sugar
1 and 1/2 tablespoons of cornstarch, and
1/4 teaspoon of salt

I'll repeat that list. (Repeat.)

Now roll out the pastry and make into either one large crust or several small shells. Bake until light and crisp. Wash and hull the berries. Select the largest and finest berries and arrange them in a close layer in the baked crust. The remaining berries, use for the sauce. Crush them and heat them just

long enough to draw out the juice. You should have about 1 cup of strawberry juice. Now mix the cornstarch, sugar and bit of salt to bring out flavor. Add this dry mixture to the hot strawberry juice. Stir until the juice has thickened. Then cook it in the double boiler about ten minutes and pour it hot over the berries in the crust. When cold, serve the pie or the tarts with whipped cream.

Did you notice that that recipe called for salt in that sweet strawberry sauce? The use of a bit of salt in any recipe is a favorite trick of the Recipe Lady's because a tiny bit of salt develops or brings out flavor. You never use enough salt to taste, of course. You use just enough to give the mixture a more decided flavor of its own. The Recipe Lady uses salt this way not only in pie fillings but also in ice cream, in custard, jellied desserts, tapioca or cornstarch puddings, in fruit sauces, like applesauce and even in fruit punch.

Another point about that strawberry pie recipe that I'd like to call to your attention is the cooking of the cornstarch. Many cornstarch puddings or pie fillings are unsuccessful because they have a raw, starchy taste. Cornstarch needs thorough cooking. Stir most cornstarch mixtures over a direct flame until they thicken. Then set them in the double boiler over hot water to cook the starch thoroughly without lumping or burning.

Time to talk about our Sunday dinner. How would you like a delicious juicy steak with mushrooms for Sunday? Or how would you like a less expensive Swiss steak with mushrooms in the gravy? That's a good selection if you have to be careful about your pennies. Green snap beans, buttered, are excellent either with broiled steak or Swiss steak. So are mashed summer turnips. Tomato jelly salad you can make the day before and keep in the refrigerator until just before serving. A tomato jelly made in a ring mold with the center filled with crisp lettuce and mayonnaise is both good looking and good tasting. Then for dessert, let's have fresh strawberry pie, or tarts. You can make the pie crust Saturday and finish the pie or tarts Sunday morning. But be sure to give the dessert time to become cold before serving it with the whipped cream.